

Quesadillas



Synopsis

In Quesadillas, the gooey little snacks we all used to make as kids have grown up into flavorful, hearty meals and desserts bursting with flavor. Favorites include Roasted Veggie and Goat Cheese, Thai Peanut, Parmesan-Crusted Italian, Chicken Caesar, Philly Cheesesteak, Peanut Butter Apple, Triple Chocolate Decadence, and Pecan-Crusted Pear.

Book Information

Hardcover: 128 pages

Publisher: Gibbs Smith (March 1, 2010)

Language: English

ISBN-10: 1423605039

ISBN-13: 978-1423605034

Product Dimensions: 7 x 0.6 x 7 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (79 customer reviews)

Best Sellers Rank: #35,652 in Books (See Top 100 in Books) #17 in [Books > Cookbooks, Food & Wine > Regional & International > Mexican](#) #35 in [Books > Cookbooks, Food & Wine > Baking > Bread](#) #4426 in [Books > Teens](#)

Customer Reviews

A good cookbook with great ideas for fancy quesadillas and i liked it. Bought it for my daughter. BE ADVISED: Cannot use these recipes with your standard quesadilla maker. The makers do not have enough space to make these great recipes.

Once the province of Mexican restaurants, the quesadilla has become enormously popular as a party snack or a family meal entree. In "Quesadillas", cooking enthusiast Donna Kelly has compiled a beautifully illustrated, 128 page compendium of palate pleasing, appetite satisfying, kitchen cook friendly recipes showcasing an incredible diversity on the quesadilla theme. Enhanced for the benefit of the novice, "Quesadillas" begins with an informative introduction on the origins of the quesadilla, the basic techniques of baking, grilling, microwaving, and skillet toasting of the quesadilla, ingredient tips, the use of sauces and salsas, and how to properly serve quesadillas. The recipes themselves range from the classic quesadilla, to more complex dishes including Tex-Mex; Sweet and Spicy Asian; Caprese Style; and Roasted Corn Confetti. Of special note is the section devoted to the quesadilla as dessert featuring Triple Chocolate Decadence; Peaches and

Cream; Caramel Apple, and more. Superbly organized and presented, "Quesadillas" is very highly recommended for personal, family, and community cookbook collections.

This is a nifty little cookbook. I'm glad I purchased it. Makes a great inexpensive gift, too. These are not "junk" recipes - very creative with a lot of thought put into it. Buy it now!

This is what everyone wants...a meal that has good taste, fast and easy to make. I use this book all the time. It shows pictures, is easy to follow, great for any time of year. I do recommend this book for beginner cooks or any age.

I'm glad I bought the book. I was looking for some fresh ideas on creating different flavor combinations with the Quesadilla, and on this point Ms. Kelly really delivers. The recipe for flour tortillas is excellent, and a great bonus. The book is well organized and illustrated beautifully. What I found disappointing was that the recipes were all described in a 'sandwich style' preparation. In Mexican cuisine, the tortilla based sandwich is called a Sincronizada. Despite the similarity to the Quesadilla, it is considered a completely different dish. Traditionally, the Oaxacan version of the Sincronizada includes ham. Ingredients aside, the main difference is that a Quesadilla is made of a single folded and filled tortilla, while the Sincronizada is prepared like a sandwich. Additionally I was hoping for some insight on technique in preparing the Quesadilla. Ms. Kelly states that she prefers to cook with two flat tortillas rather than one folded one, because it helps to facilitate more even cooking. For me, the 'fold' is an integral part of the finished Quesadilla.

Can't wait to try to recipes. Good go along for the Quesadilla maker even though the recipes make fuller quesadillas. Just don't fill each one so full and you'll be fine. Gave cookbook as a wedding shower gift along with the quesadilla maker. She loved it.

Bought this, along with a quesadilla maker as a gift. When the book came I flipped through the recipes and, wow, there are a lot of pretty cool ideas in here. Nicely photographed and a great variety of foods to try. Yes, probably labor intensive as most things need to be precooked before being dilla-ed with the queso, but fun for the kids to play with. Desserts and dipping sauces sections are pretty extensive as well.

Great book full of recipes for all kinds of Quesadillas. I gave this as a gift coupled with the Hamilton

Beach 25409 quesadilla maker to my sister and brother in law. Now they can go make themselves a danged quesadilla!!

[Download to continue reading...](#)

Quesadillas

[Dmca](#)